

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0207161 - NHA TRANG RESTAURANT	Site Address 1820 TULLY RD, SAN JOSE, CA 95122	Inspection Date 08/08/2023
Program PR0303357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PHU, HOANG	Inspection Time 13:35 - 14:55
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/03/2023

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/08/2023

Cited On: 08/03/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/08/2023

Cited On: 08/03/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 08/08/2023. See details below.

Cited On: 08/08/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live cockroach nymph observed on sticky monitoring trap behind religious altar. One live cockroach juvenile observed on sticky monitoring trap below ice machine.

Per manager, the control is scheduled to service facility tomorrow night.

No other live activity observed. No contamination of food or food contact surfaces observed.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Maintain pest control service reports available for review upon request.

Numerous live flies observed throughout kitchen of facility. [CA] Use any and all approved methods to abate live flies.

Minor Violations

Cited On: 08/08/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: Numerous PHF items actively cooling inside refrigeration units improperly:

- Red rice inside the one-door upright refrigerator in the kitchen maintained inside plastic bag and kept covered.
- Aluminum trays of cooked chicken and pork belly kept fully covered with foil.
- Numerous aluminum trays of small pots of braised catfish kept covered with plates stacked on top of each other, and then covered with foil altogether.
- Plastic tub of cooked white rice kept covered with aluminum foil.

[CA Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.

- Cool foods using approved containers which facilitate heat transfer, such as metal.
- Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
- When cooling PHF's, stir frequently to facilitate rapid cooling.
- Properly store cooling foods in such a way to allow proper air flow.

Measured Observations

Item	Location	Measurement	Comments
Tomato soup	Cook line	153.00 Fahrenheit	
Cooked fish	Food preparation refrigerator	40.00 Fahrenheit	
Braised pork belly	Cook line	176.00 Fahrenheit	
Hot water	Food preparation sink	122.00 Fahrenheit	
Cooked chicken	Center food preparation refrigerator	36.00 Fahrenheit	On ice
Cooked rice	Rice warmer	138.00 Fahrenheit	By dish washer
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Individual pots of braised catfish	Grill	149.00 Fahrenheit	
Cooked rice	Rice cooker	172.00 Fahrenheit	Cook line
Raw calamari	Center food preparation refrigerator	37.00 Fahrenheit	On ice

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 8/3/2023.
- Facility has corrected the following:
 - K07M - Improper hot and cold holding temperatures:
 - Observed all PHF items measured at 41F and below and/or 135F and above.
 - Facility managers have discussed protocols to maintain food temperatures and eliminating certain items previously intended on keeping on TPHC.
 - K13M - Food not in good condition/unsafe/adulterated:
 - Observed all food items in good and safe condition.
 - All food items were covered and protected for possible contamination.
- Facility has earned a pass placard.
- Continue to address violations noted on inspection reports.
- Revise TPHC written procedures for any changes to facility operations.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/22/2023**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: Tom
Manager

Signed On: August 08, 2023